GB

LAGAN

HGA4K

Contents

Safety information	4	Care and cleaning	10
Safety Instructions	5	Troubleshooting	11
Product description	8	Technical information	12
Daily use	9	Installation	14
Hints and tips	10		

Subject to change without notice.

⚠ Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children of less than 3 years should be kept away unless continuously supervised.

General Safety

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not store items on the cooking surfaces.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use a steam cleaner to clean the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- Where the appliance is directly connected to the power supply, an all-pole isolating switch with a contact gap is required. Complete disconnection in compliance with the conditions specified in overvoltage category III must be guaranteed. The earth cable is excluded from this.
- When you route the mains cable, make sure that the cable doesn't come into direct contact (for example using insulating sleeving) with parts that can reach temperatures of more than 50°C above room temperature.

Safety Instructions

Installation

⚠ **Warning!** Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.

- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.
- The bottom of the appliance can get hot. Make sure to install a non-combustile separation panel under the appliance to prevent access to the bottom. Refer to the Assembly Instructions.

Electrical Connection

⚠ **Warning!** Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not contact an electrician.
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on the cable.
- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact an Authorised Service Centre or an electrician to change a damaged mains cable.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

Gas connection

- All gas connections should be made by a qualified person.
- Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- Make sure that there is air circulation around the appliance.
- The information about the gas supply is on the rating plate.
- This appliance is not connected to a device, which evacuates the products of combustion. Make sure to connect the

appliance according to current installation regulations. Pay attention to requirements regarding adequate ventilation.

Use

⚠ **Warning!** Risk of injury, burns and electrical shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Set the cooking zone to “off” after each use.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- When you place food into hot oil, it may splash.

⚠ **Warning!** Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

⚠ **Warning!** Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Use only stable cookware with the correct shape and diameter larger than the dimensions of the burners.
- Make sure the flame does not go out when you quickly turn the knob from the maximum to the minimum position.
- Use only the accessories supplied with the appliance.
- Do not install a flame diffuser on the burner.
- The use of a gas cooking appliance results in the production of heat and moisture. Provide good ventilation in the room where the appliance is installed.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Do not let acid liquids, for example vinegar, lemon juice or limescale remover, touch the hob. This can cause matt patches.

Care and cleaning

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Deactivate the appliance and let it cool down before you clean it.
- Disconnect the appliance from the electrical supply before maintenance.
- Do not use water spray and steam to clean the appliance.

- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- Do not clean the burners in the dishwasher.

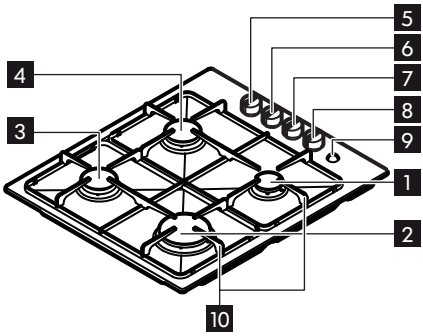
Disposal

⚠ **Warning!** Risk of injury or suffocation.

- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Flat the external gas pipes.

Product description

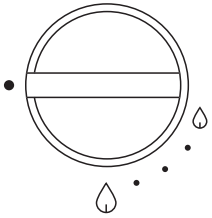
Cooking surface layout



1 Auxiliary burner
2 Rapid burner
3 Semi Rapid burner
4 Semi Rapid burner
5 Semi Rapid burner control knob
6 Semi Rapid burner control knob
7 Rapid burner control knob
8 Auxiliary burner control knob
9 Ignition button
10 Removable pan supports

Control knob

The burner control knobs are situated on the right side of the hob.

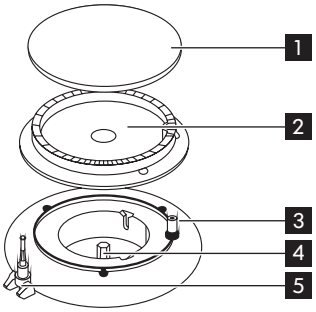


Symbol	Description
●	there is no gas supply/off position
	there is maximum gas supply
	there is minimum gas supply

Daily use

⚠ **Warning!** Refer to Safety chapters.

Burner overview



1 Burner cap
2 Burner crown
3 Ignition candle
4 Injector
5 Thermocouple

Ignition of the burner

ⓘ Always ignite the burner before positioning pots or pans

To ignite the burner:

1. Push the electric ignition button witch is marked by a little spark ✨, at the same time turn the relevant control knob anticlockwise to maximum position 🔥.
2. Keep the knob pushed for about 5 sec; this will allow thermocouple to heat up, and the safety device to switch off, otherwise the gas supply would be interrupted.
3. After the flame is regular, adjust it as preferred.

ⓘ If after a few attempts the burner does not ignite, check that the crown and its cap are in correct positions.

⚠ **Warning!** Do not keep control knob pressed for more than 15 seconds. If the burner does not light after 15 seconds, release the control knob, turn it into off position and wait for at least 1 minute before trying to light the burner again.

ⓘ In the absence of electricity you can ignite the burner without electrical device; in this case approach the burner with a flame, push the relevant knob down and turn it counter-clockwise to maximum gas release position.

⚠ **Warning!** Maintain extreme caution while operating with open fire in kitchen environment. Manufacturer declines any responsibility in case of misuse of flame.

ⓘ If the burner accidentally goes out, turn the control knob to the off position and wait for at least 1 minute before trying to light it again.

ⓘ When switching on the mains, after installation or a power cut, it is quite normal for the spark generator to be activated automatically.

Turning the burners off

To put the flame out, turn the relevant control knob to the symbol ●.

⚠ **Warning!** Always turn the flame down or switch it off before removing the pans of the burner.

Hints and tips

⚠ **Warning!** Refer to Safety chapters.

Energy savings

- If possible, always place lids on the pans.
- As soon as liquid starts boiling, turn down the flame to barely keep the liquid simmering.

Diameter of cookware

Use pots and pans with bottom fitting the size of burner used.

Burner	minimum diameter of pots and pans (mm)	maximum diameter pots and pans (mm)
Front left (Rapid)	180	260
Front right (Auxiliary)	80	180
Back left (Semi-rapid)	120	220
Back right (Semi-rapid)	120	220

The bottom of the cookware should be as thick and flat as possible.

Care and cleaning

⚠ **Warning!** Refer to Safety chapters.

General information

⚠ **Warning!** Switch the appliance off and let it cool down before you clean it.

⚠ **Warning!** For safety reasons, do not clean the appliance with steam blasters or high-pressure cleaners.

⚠ **Warning!** Do not use abrasive cleaners, steel wool pads or acids, they will damage the appliance.

To remove any food remains wash the enamelled elements, caps and crowns, with warm soapy water.

Wash stainless steel elements with water, and then dry with a soft cloth.

This model is equipped with electrical ignition, it is obtained through ceramic "candle" with electrode. Keep them well clean to avoid difficult lightning.

ⓘ The pan supports are not dishwasher proof, they must be washed by hand. After cleaning, make sure that the pan supports are correctly positioned.

ⓘ Periodically ask the After Sales Service to check the conditions of the gas supply pipe and the pressure adjuster, if it is fitted (this service is not free of charge).

After cleaning, be sure to wipe dry with a soft cloth.

Troubleshooting

⚠ **Warning!** Refer to Safety chapters.

What to do if...

Problem	Possible cause	Remedy
There is no spark when lighting the gas	There is no electrical supply	Check that the unit is plugged in and the electrical supply is switched on.
	There is no electrical supply	Check the house electric installation fuse.
	Burner cap and crown are placed incorrectly	Check if the burner cap and crown have been replaced correctly, e.g. after cleaning.
The flame extinguishes immediately after ignition	Thermocouple is not heated up sufficiently	After lightning the flame, keep the knob pushed for about 5 sec.
The gas ring burns unevenly	Burner crown is blocked with food residues	Check if the main injector is not blocked and the burner crown is clear of food particles.

If there is a fault, first try to find a solution to the problem yourself. If you cannot find a solution to the problem yourself, contact the After Sales Service.

ⓘ If you operated the appliance wrongly, or the installation was not carried out by a registered engineer, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

Technical information

Hob dimensions

width	580 mm
depth	500 mm
built in height	34 mm

Gas data

ⓘ Appliance Class: 3

Appliance Category: II2ELs3B/P

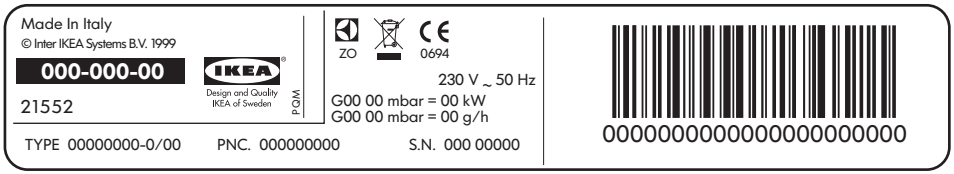
Appliance gas supply: Natural gas G20 (2E) 20 mbar

This appliance is designed for use with natural gas but can be converted for use with other gas type according to table below.

Type of Gas	Burner type	Injectors 1/100 mm	Nominal Power kW	Nominal Flow g/h	Reduced Power kW	by-pass 1/100 mm
G20 20 mbar	Rapid (large)	119	3.0	-	0.75	40
	Semi-rapid (medium)	96	2.0	-	0.45	30
	Auxiliary (small)	70	1.0	-	0.33	26
G2.350 13 mbar	Rapid (large)	181	3.0	-	0.75	40
	Semi-rapid (medium)	150	2.0	-	0.45	30

Type of Gas	Burner type	Injectors 1/100 mm	Nominal Power kW	Nominal Flow g/h	Reduced Power kW	by-pass 1/100 mm
	Auxiliary (small)	105	1.0	-	0.33	26
G30/G31 37-37 mbar	Rapid (large)	77	2.8	204	0.75	40
	Semi-rapid (medium)	66	2.0	145	0.45	30
	Auxiliary (small)	46	1.0	73	0.33	26

Rating Plate



The graphic above represents the rating plate of the appliance (without serial number which is generated dynamically during the production process), which is located at its underneath surface of the casing.

Dear Customer, please apply here aside the sticker you can find in the dedicate plastic bag inserted inside the hob packaging. This will allow us to assist you better, by identifying precisely your hob, in case you will need in future our assistance. Thank you for your help!

Installation

⚠ **Warning!** Refer to Safety chapters.

General information

⚠ **Warning!** This appliance must be installed, connected or repaired only by a registered competent person to the relevant gas standard. Use only parts provided with the product. Use only original spare parts.

Manufacturer is not responsible for any injury to persons and pets or damage to property caused by failure to comply following requirements.

⚠ **Caution!** To proceed with the installation refer to the assembly instructions.

⚠ **Warning!** Installation process must follow the laws, ordinances, directives and standards (electrical safety rules and regulations, proper recycling in accordance with the regulations, etc.) in force in the country of use!

ⓘ Ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible before proceeding with the installation.

ⓘ The parameters of adjustment setting for this appliance are stated on the rating plate (refer to the Technical information chapter).

⚠ **Warning!** The appliance must be earthed!

⚠ **Warning!** Risk of injury from electrical current.

- The electrical mains terminal is live.
- Make electrical mains terminal free of voltage.
- Loose and inappropriate plug and socket connections can make the terminal overheat.
- Have the clamping connections correctly installed.
- Use strain relief clamp on cable.
- Follow the connection diagram.

⚠ **Caution!** You must observe the minimum distances to other appliances and furniture cabinets or other units according to Assembly Instruction. The minimum distance to be maintained from the cut out edge to lateral wall must be 100 mm. If there is no oven beneath the hob insert a dividing panel at a minimum distance of 20 mm from the bottom of the hob.

Protect the cut surfaces of the worktop against moisture using a suitable sealant included in the product in fitting bag. The sealant seals the appliance to the work top with no gap. Do not use silicon sealant between the appliance and the worktop. Avoid installing the appliance next to doors and under windows as hot cookware may be knocked off the rings when doors and windows are opened.

Gas connection

⚠ **Warning!** Only a qualified person must install this appliance.

⚠ **Warning!** This appliance is not connected to a combustion products evacuation device.

Installation must comply with current local regulation.

The connection of the cooktop to the gas pipe network or gas cylinder must be made by means of a rigid copper or steel pipe with fittings complying with local regulations, or by means of a continuous surface stainless steel hose complying with local regulations.

ⓘ If you see any abnormalities do not repair the pipe, contact local After Sales Service (refer to the Service chapter).

The connection must be installed correctly, fixed into hob connection pipe. Otherwise it will cause leakage of gas.

⚠ **Warning!** Once the installation is complete, check the perfect seal of every pipe fixing. Use soapy water, never flame.

Electrical connection

The electrical work necessary to install the appliance must be done by a qualified electrician or competent person, according to the current regulations

Before connecting, check that the nominal voltage of the appliance stated on the rating plate, corresponds to the available supply voltage. Also, check the power rating of the appliance and ensure that the wire is suitably sized to suit the appliance power rating (refer to the Technical information chapter).

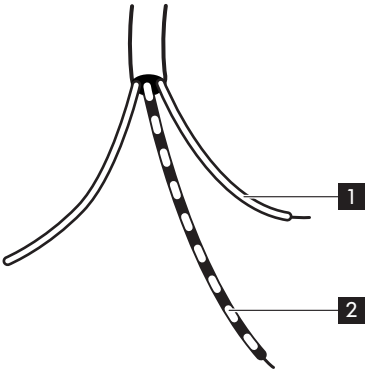
The plug has to be fitted in a proper socket. If connecting the appliance directly to the electric system, it is necessary that you install a double pole switch between the appliance and the electricity supply, with a minimum gap of 3 mm between the switch contacts. The double pole has to be of a type suitable for the required load in compliance with the current rules.

The connection cable has to be placed in order that, in each part, it cannot reach a 90 °C temperature. The blue neutral cable must be connected to the terminal block marked with "N". The brown (or black) phase cable (fitted in the terminal block contact marked with "L") must always be connected to the live phase.

The rating plate is located on the lower casing of the hob.

Replacement of the connection cable

⚠ **Warning!** The replacement of the connection cable requires the specific equipment of a technician.



In this case, only cable type H05V2V2-F T90 must be used. The cable section must be suitable to the voltage and the working temperature. The yellow/green earth wire 2 must be approximately 2 cm longer than the brown (or black) phase wire 1 (previous figure).

Gas setting conversion

ⓘ This model is designed for use with natural gas but can be converted for use with butane or propane gas providing the correct injectors. The injectors not supplied with the appliance have to be ordered from After Sales Service (refer to the Service chapter).

For data concerning injector replacement, refer to the chapter Technical information

⚠ **Warning!** Conversion or replacement can only be performed by a registered installer.

To replace injectors:

1. Remove pan support.
2. Remove burner cap and crown.
3. With a socket spanner 7 unscrew and remove the injectors, replace them with the ones required for the type of gas in use.
4. Reassemble the parts, following the same procedure backwards.

ⓘ Replace the rating label (placed near gas supply pipe) with relevant one for the new type of gas supply before sealing the appliance. If the appliance is already sealed please stick it directly on the user manual booklet after Technical information chapter close to the rating plate drawing.

ⓘ You can find this label in package supplied with appliance.

ⓘ If the feeding gas pressure will be different or variable, comparing with the required, you must install an appropriate pressure adjuster, which is not supplied with the product and if needed must be ordered separately from the local After Sales Service (refer to the Service chapter). The pressure adjuster must be fitted on gas supply pipe, in compliance with the rules of the force.

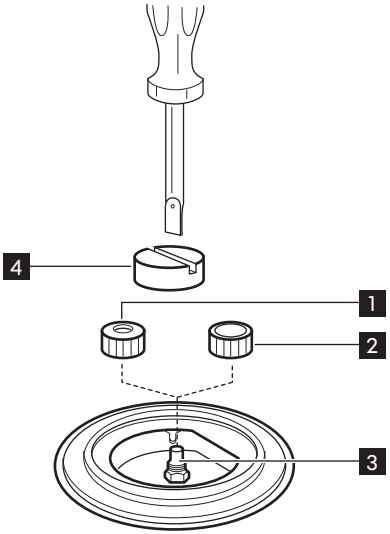
The rating plate is located on the lower casing of the hob.

Conversion to G2.350 gas

- Auxiliary and semi-rapid burner: after you assembly the injectors (3 in following figure), screw their cages

(diameter 10 mm, 1 in following figure) on, included in the supply (primary air regulators) ;

- Rapid burner: after assembly the injectors (3 in following figure), screw their cages (diameter 16 mm, 2 in following figure) on, included in the supply (primary air regulators) ;



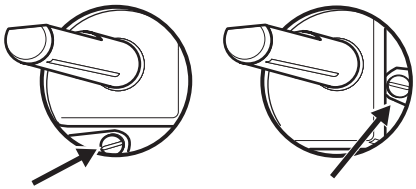
⚠ **Caution!** In both cases use the special cap tool 4 and a screwdriver to secure the cages.

⚠ **Caution!** Be sure to remove the cap tool before reassembling the burners.

Adjusting flame level

When hob has been fully installed, it is necessary to check the minimum flame setting:

1. Turn the gas tap to the maximum position and ignite.
2. Set the gas tap to the minimum flame position then turn the control knob from minimum to maximum several times. If the flame is unstable or extinguished, follow the procedure further.
3. Re-ignite the burner and set to minimum.
4. Remove the control knob.
5. To adjust, use a thin bladed screwdriver and turn the adjustment screw until the flame is steady and does not extinguish, when the knob is turned from minimum to maximum, and vice versa (see following picture).



6. Repeat this procedure for all burners.
7. Reassemble the knobs.

⚠ **Warning!** If the appliance is connected to liquid gas (G31 propane or G30 butane), the regulation screw must be fastened as tightly as possible.

Gas setting conversion (for Hungary only)

ⓘ This appliance has the gas settings not applicable for Hungary. If you install this appliance in Hungary you must change the gas settings.

⚠ **Warning!** Conversion or replacement can only be performed by a registered installer.

To replace injectors:

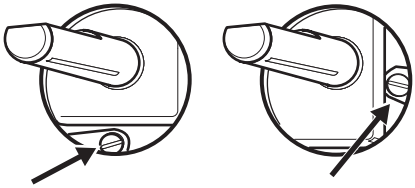
1. Remove pan support.
2. Remove burner cap and crown.
3. With a socket spanner 7 unscrew and remove the injectors, replace them with

the ones required for the type of gas in use.

4. Reassemble the parts, following the same procedure backwards.

To adjust the minimum level of the burners:

1. Light the burner.
2. Turn the knob on the minimum position.
3. Remove the knob.
4. With a thin screwdriver, adjust the bypass screw position.



- For G20 (2H) 25 mbar turn the bypass screw 1/2 of a turn clockwise.
- For G30/G31 (3B/P) 30/30 mbar tighten the bypass screw fully and undo approximately 1/2 of a turn.
- For G25.1 (2HS) 25 mbar tighten the bypass screw fully and undo approximately 1/4 of a turn.

⚠ **Warning!** Make sure the flame does not go out when you quickly turn the knob from the maximum position to the minimum position.

ENVIRONMENTAL CONCERNS

Recycle the materials with the symbol ♺. Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

Country	Phone number	Call Fee	Opening time
België	070 246016	Binnenlandse gesprekskosten	8 tot 20 Weekdagen
Belgique		Tarif des appels nationaux	8 à 20. En semaine
България	00359888164080 0035924274080	Такса за повикване от страната	От 9 до 18 ч в работни дни
Česká republika	246 019721	Cena za místní hovor	8 až 20 v pracovních dnech
Danmark	70 15 09 09	Landstakst	man. - fre. 09.00 - 20.00 lør. 09.00 - 16.00 1 søndag pr. måned, normalt første søndag i måneden
Deutschland	+49 1806 33 45 32*	* 0,20 €/Verbindung aus dem Festnetz max. 0,60 €/Verbindung aus dem Mobilfunknetz	8 bis 20 Werktage
Ελλάδα	211 176 8276	Υπεραστική κλήση	8 έως 20 κατά τις εργάσιμες ημέρες
España	91 1875537	Tarifa de llamadas nacionales	De 8 a 20 en días laborables
France	0170 36 02 05	Tarif des appels nationaux	9 à 21. En semaine
Hrvatska	00385 1 6323 339	Trošak poziva 27 lipa po minuti	radnim danom od ponedjeljka do petka od 08:00 do 16:00
Ireland	0 14845915	National call rate	8 till 20 Weekdays
Ísland	5880503	Innanlandsgjald fyrir síma	9 til 18. Virka daga
Italia	02 00620818	Tariffa applicata alle chiamate nazionali	dalle 8 alle 20 nei giorni feriali
Κυπρος	22 030 529	Υπεραστική κλήση	8 έως 20 κατά τις εργάσιμες ημέρες
Lietuva	5 230 06 99	Nacionalinių pokalbių tarifai	Pr. - Ketv.: 8:00 - 12:00, 12:45 - 17:00 Pnkt.: 8:00 - 12:00, 12:45 - 15:45
Magyarország	061 998 0549	Belföldi díjszabás	Hétköznap 8 és 10 óra között
Nederland	0900 235 45 32 and/or 0900 BEL IKEA	15 cent/min., starttarief 4.54 cent en gebruikelijke belkosten	ma - vr 08.00 - 20.00, zat 09.00 - 20.00 (zondag gesloten)
Norge	815 22052	Takst innland	8 til 20 ukedager
Österreich	0810 300486	max. 10 Cent/min.	Mo - Fr 8.00 - 20.00 Uhr
Polska	012 297 8787	Stawka wg taryfy krajowej	Od 8 do 20 w dni robocze
Portugal	211557985	Chamada Nacional	9 às 21. Dias de Semana *excepto feriados
România	021 211 08 88	Tarif apel național	8 - 20 în zilele lucrătoare
Россия	8 495 6662929	Действующие телефонные тарифы	с 8 до 20 по рабочим дням Время московское
Schweiz	031 5500 324	Tarif für Anrufe im Bundesgebiet	8 bis 20 Werktage
Suisse		Tarif des appels nationaux	8 à 20. En semaine
Svizzera		Tariffa applicata alle chiamate nazionali	dalle 8 alle 20 nei giorni feriali
Slovensko	(02) 3300 2554	Cena vnútroštátneho hovoru	8 až 20 v pracovných dňoch
Suomi	030 6005203	Lankapuhelinverkosta 0,0835 €/puhelu + 0,032 €/min Matkapuhelinverkosta 0,192 €/min	arkipäivisin 8.00 - 20.00
Sverige	0775 700 500	lokalsamtal (lokal taxa)	mån-fre 8.30 - 20.00 lör-sön 9.30 - 18.00
Türkiye	212 244 0769	Ulusal arama ücreti	Hafta içi saat 09:00'dan 18:00'a kadar
Україна	044 586 2078	Міжміськи дзвінки платні	9 - 21 В робочі дні
United Kingdom	020 3347 0044	National call rate	9 till 21. Weekdays
Slovenija	www.ikea.com		
Србија	www.ikea.com		

867305114-A-092014

CE

© Inter IKEA Systems B.V. 2014

21552

AA-1116721-01